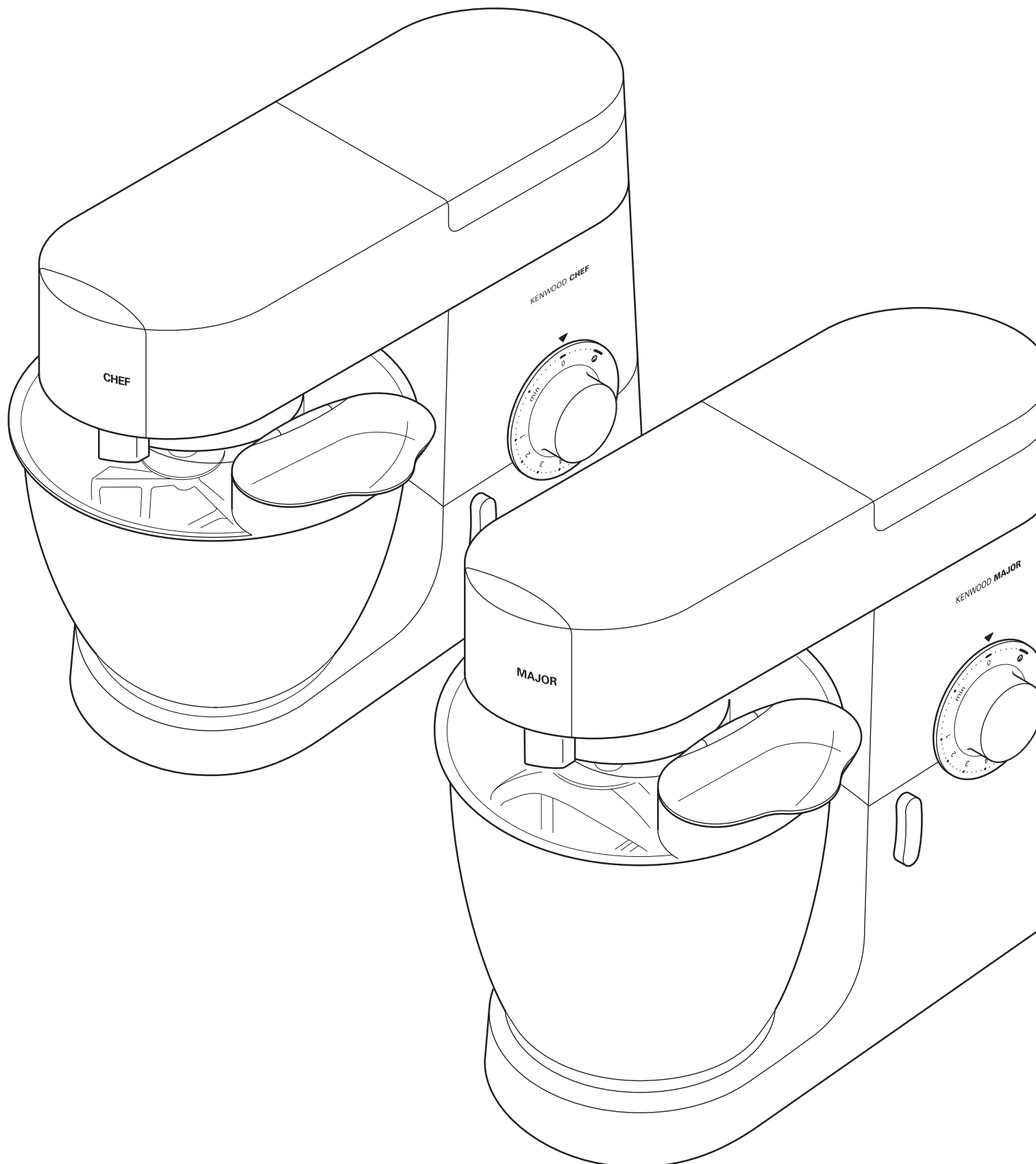


# instructions

## **Kenwood Chef and Major KMC500 – KMM700 series**

Congratulations on buying a Kenwood. With such a wide range of attachments available, it's more than just a mixer. It's a state-of-the-art kitchen machine. We hope you'll enjoy it.

Robust. Reliable. Versatile. Kenwood.



# KENWOOD

# know your Kenwood kitchen machine

## before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

## safety

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the machine on unattended.
- Never use a damaged machine. Get it checked or repaired: see 'service', page 6.
- Never operate the mixer with the head in the raised position.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum capacities on page 2.
- When using an attachment, read the safety instructions that come with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet covers and cord are secure before lifting.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

## before plugging in

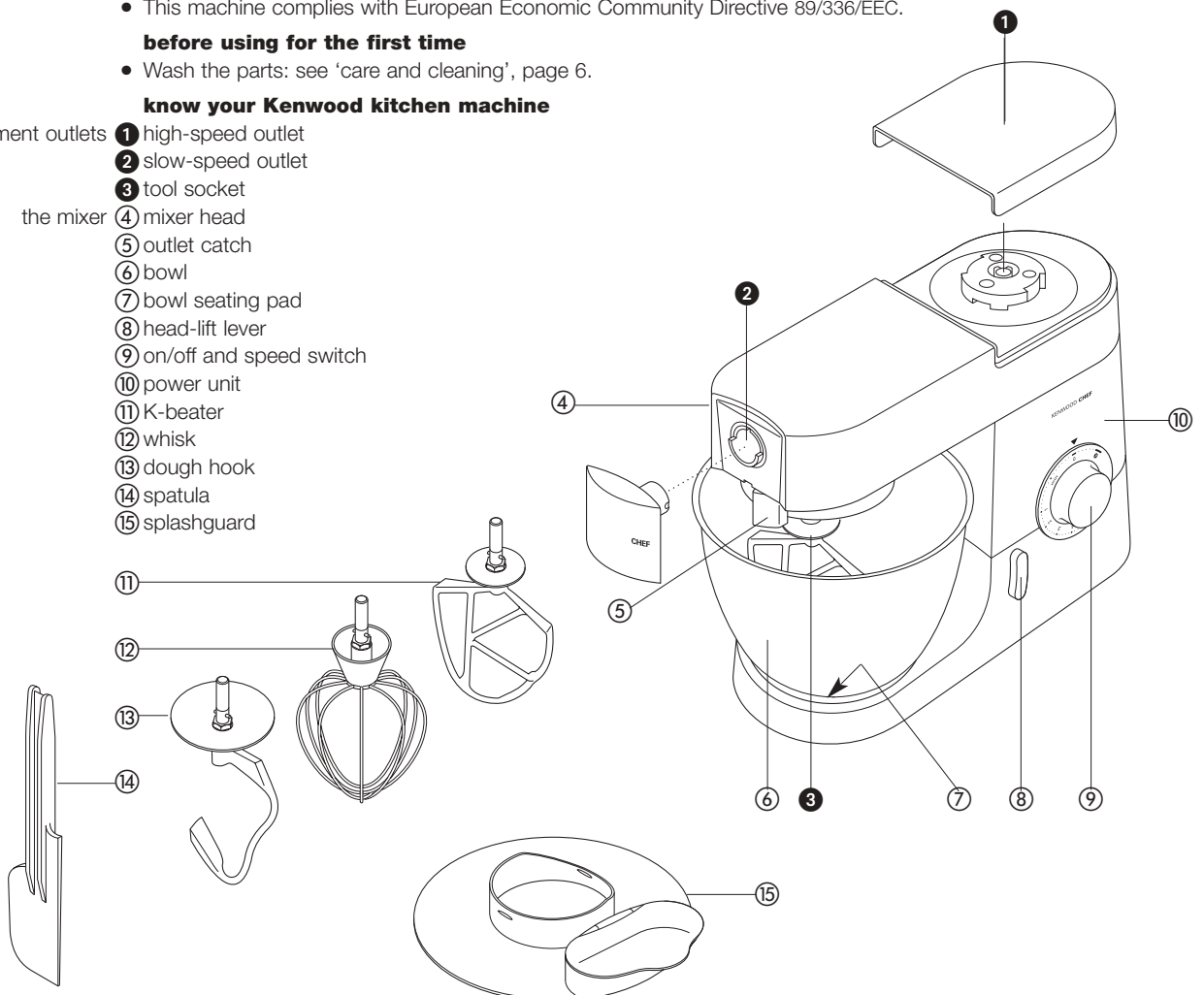
- important - UK only
- Make sure your electricity supply is the same as the one shown on the underside of your machine.
  - The wires in the cord are coloured as follows:  
Blue = Neutral, Brown = Live.
  - The appliance must be protected by a 13A approved (BS1362) fuse.
  - For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
  - If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
  - This machine complies with European Economic Community Directive 89/336/EEC.

## before using for the first time

- Wash the parts: see 'care and cleaning', page 6.

## know your Kenwood kitchen machine

- attachment outlets
- 1 high-speed outlet
  - 2 slow-speed outlet
  - 3 tool socket
- the mixer
- 4 mixer head
  - 5 outlet catch
  - 6 bowl
  - 7 bowl seating pad
  - 8 head-lift lever
  - 9 on/off and speed switch
  - 10 power unit
  - 11 K-beater
  - 12 whisk
  - 13 dough hook
  - 14 spatula
  - 15 splashguard



# the mixer

## the mixing tools and some of their uses

- K-beater • For making cakes, biscuits, pastry, icing, fillings, éclairs and mashed potato.
- whisk • For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.
- dough hook • For yeast mixtures.

## to use your mixer

- 1 Turn the head-lift lever anti-clockwise ① and raise the mixer head till it locks.
- to insert a tool 2 Push up till it stops ② then turn.
- 3 Fit the bowl onto the base - press down and turn clockwise ③
- 4 Turn the head-lift lever anti-clockwise and lower the mixer head till it locks.
- 5 Switch on by turning the speed switch to the desired setting.
- Switch to pulse **P** for short bursts.
- to remove a tool 6 Unscrew.

- hints
- Switch off and scrape the bowl with the spatula frequently.
  - Eggs at room temperature are best for whisking.
  - Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
  - Use cold ingredients for pastry unless your recipe says otherwise.

## points for bread making

- important
- Never exceed the maximum capacities below - you'll overload the machine.
  - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
  - The ingredients mix best if you put the liquid in first.

## maximum capacities

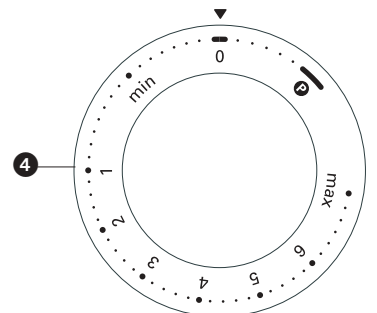
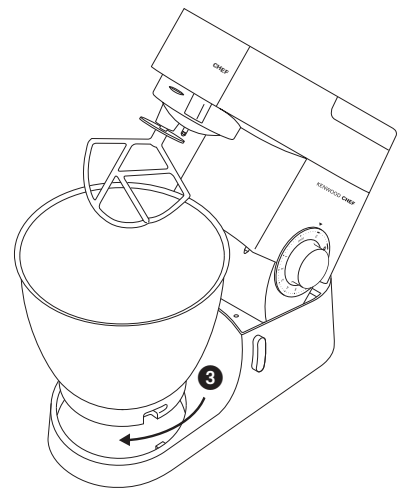
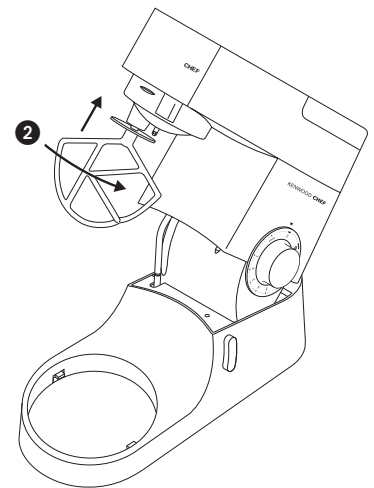
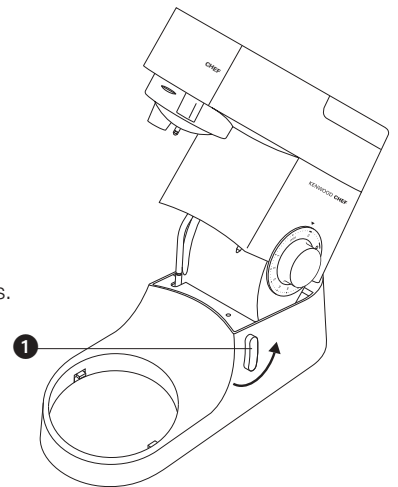
CHEF

MAJOR

- |                          |                                   |                                |
|--------------------------|-----------------------------------|--------------------------------|
| <b>shortcrust pastry</b> | • Flour weight: 680g - 1lb 8oz    | Flour weight: 910g - 2lb       |
| <b>stiff yeast dough</b> | • Flour weight: 1.36kg - 3lb      | Flour weight: 1.5kg - 3lb 5oz  |
|                          | • Total weight: 2.18kg - 4lb 13oz | Total weight: 2.4kg - 5lb 5oz  |
| <b>soft yeast dough</b>  | • Flour weight: 1.3kg - 2lb 14oz  | Flour weight: 2.6kg - 5lb 12oz |
|                          | • Total weight: 2.5kg - 5lb 8oz   | Total weight: 5kg - 11lb       |
| <b>fruit cake mix</b>    | • Total weight: 2.72kg - 6lb      | Total weight: 4.55kg - 10lb    |
| <b>egg whites</b>        | • 12                              | 16                             |

## speed switch ④

- K-beater • **creaming fat and sugar** start on min, gradually increasing to 'max'.
- **beating eggs into creamed mixtures** 4 - 'max'.
- **folding in flour, fruit etc** Min - 1
- **all in one cakes** start on min speed, gradually increase to max.
- **rubbing fat into flour** min - 2.
- whisk • Gradually increase to 'max'.
- dough hook • Start on 'min', gradually increasing to 1.



for **cleaning** see page 6

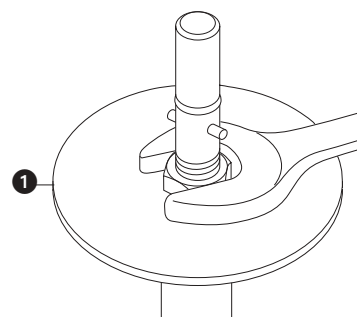
## troubleshooting

### problem

- The whisk or K-beater knocks against the bottom of the bowl or isn't reaching the ingredients in the bottom of the bowl.

solution • Adjust the height. Here's how:

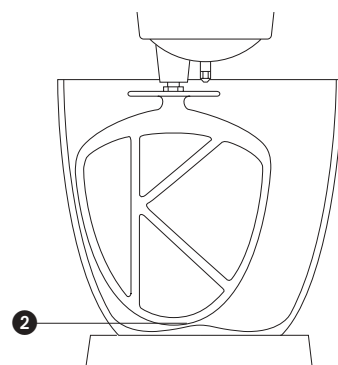
- 1 Unplug.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Hold it, then loosen the nut **1**
- 4 Lower the mixer head.
- 5 Adjust the height by turning the shaft. Ideally the whisk/K-beater should be **almost** touching the bottom of the bowl **2**
- 6 Raise the head, hold the whisk/K-beater and tighten the nut.



### problem

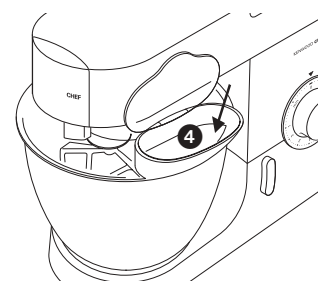
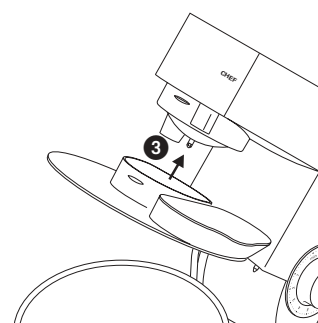
- The mixer stops during operation.

solution • Your mixer is fitted with an overload protection device and will stop if overloaded to protect the machine. If this happens, switch off and unplug the mixer. Remove some of the ingredients to reduce the load, and allow the mixer to stand for a few minutes. Plug in and reselect the speed. If the mixer does not restart immediately allow to stand for additional time.



## to fit and use your splashguard

- 1 Raise the mixer head until it locks.
- 2 Fit the bowl onto the base.
- 3 Push the splashguard onto the underside of the mixer head **3** until fully located. The hinged section should be positioned as shown.
- 4 Insert required tool.
- 5 Lower the mixer head.
- During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard **4**.
- You do not need to remove the splashguard to change tools.
- 6 Remove the splashguard by raising the mixer head and sliding it down.

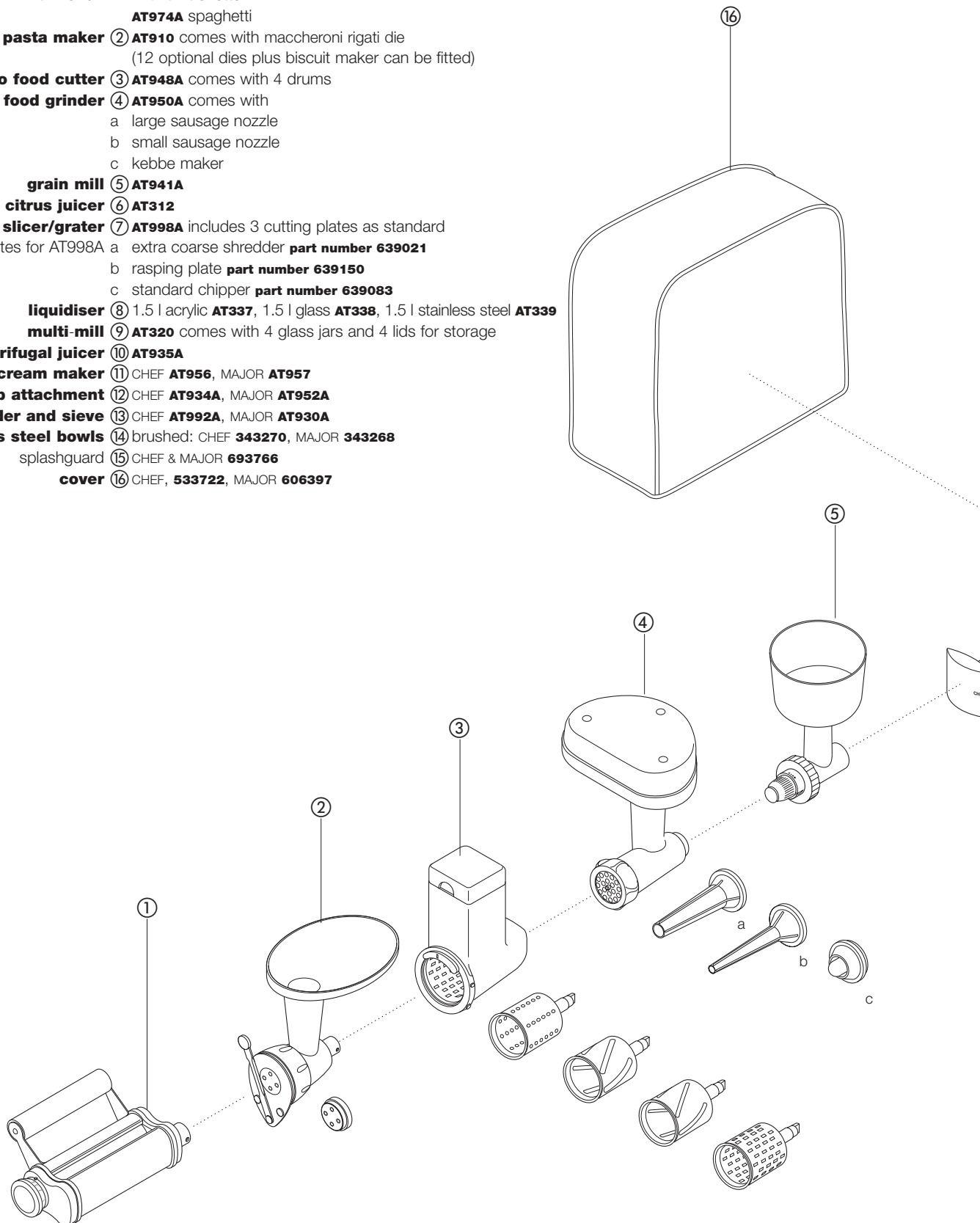


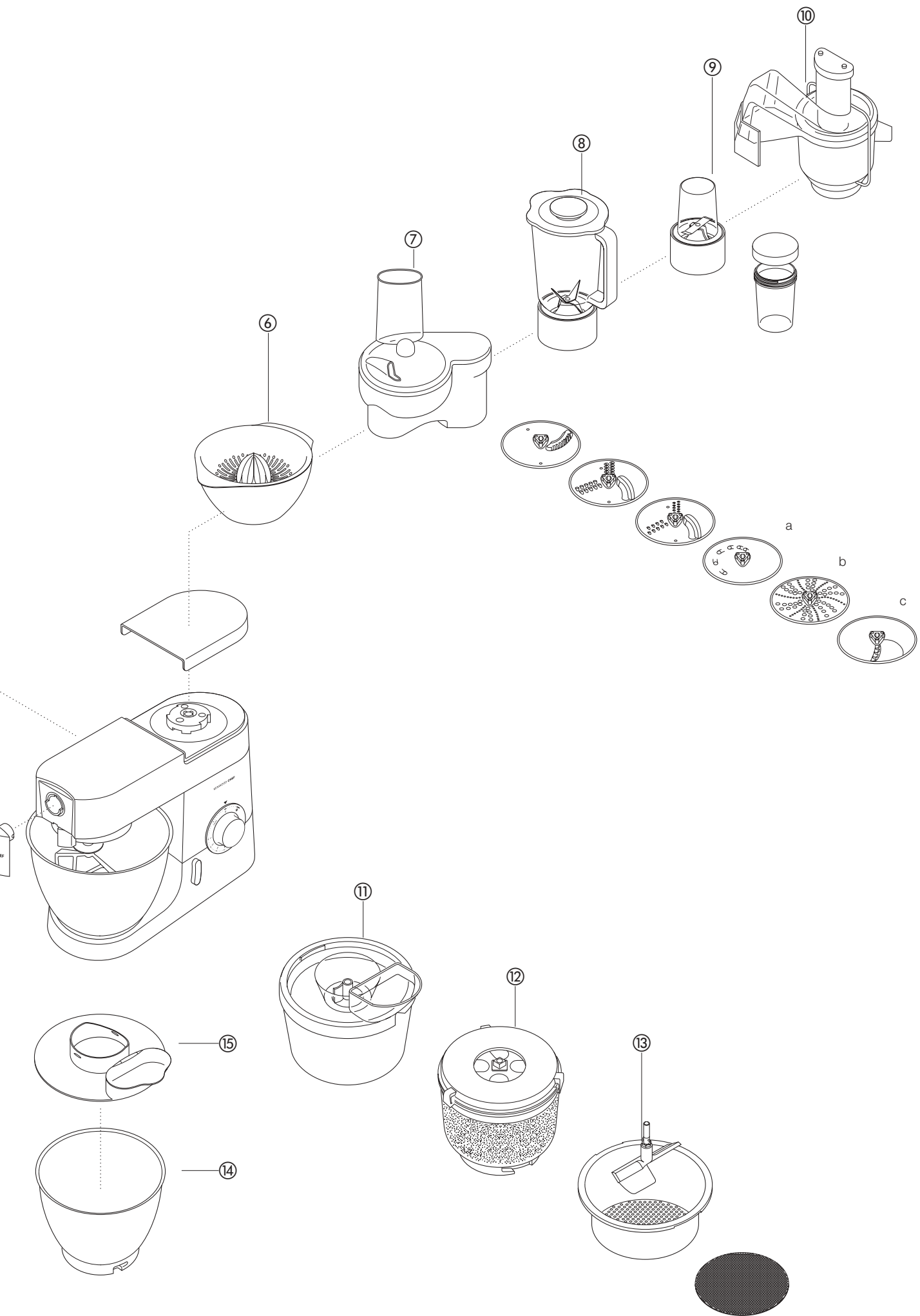
## the **attachments** available

To buy an attachment not included in your pack, call your KENWOOD repairer.

attachment attachment code

- flat pasta maker** ① **AT970A**  
 additional pasta attachments (not shown) used in conjunction with A970A  
**AT971A** tagliatelle  
**AT972A** tagliolini  
**AT973A** trenette  
**AT974A** spaghetti
- pasta maker** ② **AT910** comes with maccheroni rigati die (12 optional dies plus biscuit maker can be fitted)
- roto food cutter** ③ **AT948A** comes with 4 drums
- multi food grinder** ④ **AT950A** comes with  
 a large sausage nozzle  
 b small sausage nozzle  
 c kebbe maker
- grain mill** ⑤ **AT941A**
- citrus juicer** ⑥ **AT312**
- pro slicer/grater** ⑦ **AT998A** includes 3 cutting plates as standard  
 optional plates for AT998A  
 a extra coarse shredder **part number 639021**  
 b rasping plate **part number 639150**  
 c standard chipper **part number 639083**
- liquidiser** ⑧ 1.5 l acrylic **AT337**, 1.5 l glass **AT338**, 1.5 l stainless steel **AT339**
- multi-mill** ⑨ **AT320** comes with 4 glass jars and 4 lids for storage
- non-stop centrifugal juicer** ⑩ **AT935A**
- ice-cream maker** ⑪ CHEF **AT956**, MAJOR **AT957**
- potato prep attachment** ⑫ CHEF **AT934A**, MAJOR **AT952A**
- colander and sieve** ⑬ CHEF **AT992A**, MAJOR **AT930A**
- stainless steel bowls** ⑭ brushed: CHEF **343270**, MAJOR **343268**
- splashguard ⑮ CHEF & MAJOR **693766**
- cover ⑯ CHEF, **533722**, MAJOR **606397**





## cleaning and service

### care and cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at **outlet 2** when you first use it. This is normal - just wipe it off.

power unit, outlet covers

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.

bowl

- Wash by hand, then dry thoroughly or wash in the dishwasher.
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.
- Keep away from heat (cooker tops, ovens, microwaves).

tools

- Wash by hand, then dry thoroughly or wash in the dishwasher.

splashguard

- Wash by hand, then dry thoroughly.

### service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

UK If you need help with:

- using your machine
- servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **023 92392333**.

**Have your model number ready** - it's on the underside of the mixer.

- **spares and attachments**

☎ call 0870 2413653.

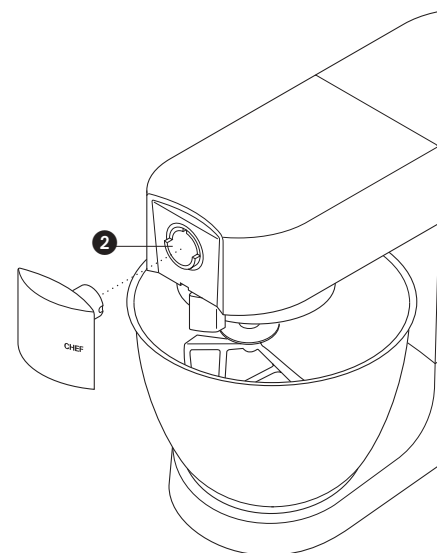
other countries

- Contact the shop where you bought your machine.

### guarantee UK only

- If your machine goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:
  - you have not misused, neglected or damaged it;
  - it has not been modified;
  - it is not second-hand;
  - it has not been used commercially;
  - you have not fitted a plug incorrectly; and
  - **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.



## recipes

See important points for bread making on page 2.

### **white bread** *stiff yeast dough*

- ingredients
- 1.36kg (3lb) strong plain flour
  - 15ml (3tsp) salt
  - 25g (1oz) fresh yeast; or 15g/20ml (½oz) dried yeast + 5ml (1tsp) sugar
  - 750ml (1¼pts) warm water: 43°C (110°F). Use a thermometer or add 250ml (9fl oz) boiling water to 500ml (18fl oz) cold water
  - 25g (1oz) lard
- method
- 1 **dried yeast** (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for about 10 minutes until frothy.  
**fresh yeast:** crumble into the flour.  
**other types of yeast:** follow the manufacturer's instructions.
  - 2 Pour the liquid into the bowl. Then add the flour (with fresh yeast if used), salt and lard.
  - 3 Knead at minimum speed for 45 - 60 seconds. Then increase to speed 1, adding more flour if necessary, until a dough has formed.
  - 4 Knead for 3 - 4 more minutes at speed 1 until the dough is smooth, elastic and leaves the sides of the bowl clean.
  - 5 Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave somewhere warm until doubled in size.
  - 6 Re-knead for 2 minutes at speed 1.
  - 7 Half fill four 450g (1lb) greased tins with the dough, or shape it into rolls. Then cover with a tea towel and leave somewhere warm until doubled in size.
  - 8 Bake at 230°C/450°F/Gas Mark 8 for 30 - 35 minutes *for loaves* or 10 - 15 minutes *for rolls*.
    - When ready, the bread should sound hollow when tapped on the base.

### **white bread** *soft yeast dough*

- ingredients**
- 2.6kg (5lb 12oz) ordinary plain flour
  - 1.3 litre (2¼pts) milk
  - 300g (10oz) sugar
  - 450g (1lb) margarine
  - 100g (4oz) fresh yeast or 50g (2oz) dried yeast
  - 6 eggs, beaten
  - 5 pinches salt
- This quantity is for KMM700 series.**  
**For KMC500 series,**  
**halve the quantities and add all the flour in one go**
- method
- 1 Melt the margarine in the milk and bring to 43°C (110°F).
  - 2 **dried yeast** (the type that needs reconstituting): add the yeast and sugar to the milk and leave to stand for about 10 minutes until frothy.  
**fresh yeast:** crumble into the flour and add the sugar.  
**other types of yeast:** follow the manufacturer's instructions.
  - 3 Pour the milk into the bowl. Add the beaten eggs and 2kg (4lb 6oz) flour.
  - 4 Mix at minimum speed for 1 minute, then at speed 1 for a further minute. Scrape down.
  - 5 Add the remaining flour and mix at minimum speed for 1 minute, then at speed 1 for 2 - 3 minutes until smooth and evenly mixed.
  - 6 Half fill some 450g (1lb) greased tins with the dough, or shape it into rolls. Then cover with a tea towel and leave somewhere warm until doubled in size.
  - 7 Bake at 200°C/400°F/Gas Mark 6 for 20 - 25 minutes *for loaves* or 15 minutes *for rolls*.
  - 8 When ready, the bread should sound hollow when tapped on the base.
    - Makes about 10 loaves.



## recipes *continued*

### **strawberry and apricot gâteau**

- ingredients: sponge
- 3 eggs
  - 75g (3oz) caster sugar
  - 75g (3oz) plain flour
- filling and decoration
- 150ml (¼pt) double cream
  - Sugar to taste
  - 225g (8oz) strawberries
  - 225g (8oz) apricots
- method
- 1 Halve the apricots and remove the stones. Cook gently in very little water, adding sugar to taste, until soft.
  - 2 Wash and halve the strawberries.
  - 3 To make the sponge, whisk the eggs and sugar at maximum speed until very pale and thick.
  - 4 Remove the bowl and the whisk. Fold in the flour by hand using a large metal spoon - do this carefully to keep the sponge light.
  - 5 Put the mixture into two 18cm (7") greased and lined sandwich tins.
  - 6 Bake at 180°C/350°F/Gas Mark 4 for about 20 minutes until the cake springs back when lightly touched.
  - 7 Turn out onto a wire rack.
  - 8 Whisk the cream at maximum speed until stiff. Add sugar to taste.
  - 9 Roughly chop the apricots and a third of the strawberries. Fold them into half the cream.
  - 10 Spread this over one of the sponges, then put the other sponge on top.
  - 11 Spread the remaining cream on top and decorate with the remaining strawberries.

### **meringues**

- 4 egg whites
- ingredients
- 250g (9oz) icing sugar, sieved
  - Line your baking tray with non-stick baking parchment.
- method
- 1 Whisk the egg whites and sugar at maximum speed for about 10 minutes until it stands in peaks.
  - 2 Spoon the mixture onto the baking tray (or use a piping bag with a 2.5cm (1") star nozzle).
  - 3 Bake at 110°C/225°F/Gas Mark ¼ for about 4 - 5 hours until firm and crisp. If they start to brown, leave the oven door slightly ajar.
  - Store meringues in an airtight tin.

### **shortcrust pastry**

- ingredients
- 450g (1lb) flour, sieved with the salt
  - 5ml (1tsp) salt
  - 225g (8oz) fat (mix lard and margarine straight from the fridge)
  - About 80ml (4tbsp) water
  - Don't overmix
- hint
- 1 Put the flour into the bowl. Chop the fat up roughly and add to the flour.
- method
- 2 Mix at speed 1 until it resembles breadcrumbs. Stop before it looks greasy.
  - 3 Add the water and mix at minimum speed. Stop as soon as the water is incorporated.
  - 4 Cook at around 200°C/400°F/Gas Mark 6, depending on the filling.

### **carrot and coriander soup**

- ingredients
- 25g (1oz) butter
  - 1 onion chopped
  - 1 clove garlic crushed
  - 480g (1lb 1oz) carrot cut into 1.5cm cubes for a 1.2 l goblet
  - 600g (1lb 6oz) carrot cut into 1.5cm cubes for a 1.5 l goblet
  - cold chicken stock
  - 10-15ml (2-3tsp) ground coriander
  - salt and pepper
- method
- 1 Melt the butter in a pan, add the onion and garlic and fry until soft.
  - 2 Place the carrot into the liquidiser, add the onion and garlic. Add sufficient stock to reach the maximum 1.2 level or 1.5 level marked on the goblet. Fit the lid and filler cap.
  - 3 Blend on maximum speed for 5 seconds for a coarse soup or longer for a finer result.
  - 4 Transfer the mixture to a saucepan, add the coriander and seasoning and simmer the soup for 30 to 35 minutes or until cooked.
  - 5 Adjust the seasoning as necessary and add extra liquid if required.

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